

Wixon INNOVATES!

Vol. #6



For more than 100 years, Wixon has poured its technological know-how, scientific expertise, creative imagination, and passion for food into winning products that make our customers' operations thrive. We stay on top of the latest in flavor trends and offer on-trend seasonings to meet the needs of our customers across multiple food and beverage categories. We hope you find a Wixon innovation that inspires your new products or reinvigorates old classics!



INNOVATION

in•no•va'tion n.

1: a change in the process as a result of study and experimentation; 2: forward looking, ahead of current thinking; 3: the outcome of trying something new.

After more than 100 years in the food and beverage industry, Wixon goes further into research, reaches deeper into technology, and puts more imagination into developing innovative solutions for fresh, frozen, and prepared foods than ever before.


WIXON
*Blending innovation
with a passion for service
since 1907*

Wixon Meat Seasonings and Rubs

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Sticky Stick Steak Rub, 807-45-V

Powerful Asian flavors from soy, brown sugar, garlic, and spices. Great for grilling and roasting.

Application: Topical, tumble marinade or finishing dust. Skewers, whole muscle, roasts. Beef and pork.



Zesty Baja Seasoning, 1418-050-A

This seasoning features tangy Southwest flavors, plus lime background notes.

Application: Meat Rub

Spicy Southern Bells Salt Rub, 809-23-C

Smoky paprika and cayenne pepper blend with sugar and coarse sea salt for a kick! Ideal for restaurants or consumers to top meats, beverages, or other recipes.

Application: Topical for Meats, Seafood.

Smoky Red Oak Barrel and Garlic Sausage Seasoning, 809-16-D

A gastro pub-style sausage with smoky, rich, wood-fired barrel flavors. Accompanied by sweet garlic and red wine tannin notes.

Application: Sausage, Beef Patties, Ground Meats, Tumble Marinade. Raw Meats.

Wixon Sauce Seasonings

Yukon Berry Glaze Seasoning/Sauce, 809-06-B

The robust sweet mouth coating, berry flavor of the Pacific Northwest. Great as a finishing glaze, sauce.

Application: Poultry or seafood. Sauce. Needs liquid fraction to complete sauce.

Sweet Korean BBQ, 807-45-H

A delicate Asian-flavored blend featuring strong soy, savory, and heat notes.

Application: Kettle-style sauces or glazes.



Skinny Memphis, 807-61-H

Try this honey-flavored and exotic pepper BBQ sauce seasoning for a complex blend of flavors!

Application: BBQ-style sauces or glazes.

Maple Thyme, 808-62-A

This sweet blend mixes several spices and savory notes and is finished with a touch of thyme.

Application: Instant sauces or kettle sauces. Creamy-based or sugar-based.

Wixon Snack Seasonings

Hearty BBQ Brisket, 732-72-B

Rich and beefy BBQ notes pack a punch.

Application: Potato Chips

Indulgent Chocolate Coconut, 732-77-B

Sweet dessert taste – on a snack.

Application: Potato Chips

Frank and Beans, 732-32-B

A classic taste, just like you remember!

Application: Potato Chips

Three Alarm Chipotle Jalapeño, 733-26-G

Smoky chipotle and jalapeño notes create a mouth-watering mix.

Application: Crackers

Chipotle with Cumin, 732-99-A

Spicy chipotle and cumin deliver a blend of nutty, peppery flavors with some heat.

Application: Tortilla Chips



Chipotle with Roasted Garlic, 733-26-H

Roasted garlic combines with spicy chipotle for a unique seasoning experience.

Application: Crackers

Wixon Dip Seasonings

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Warm Mexican BBQ Queso, 808-95-A

This dip seasoning features the zip of BBQ, mild spices, and a bold Southwestern queso profile!

Application: Cream-cheese based dip.

Mango Chutney, 733-20-C

A sweet yet spicy blend of chutney and juicy mango.

Application: Cream-cheese based dip.

Southwest Asian Fusion Chutney, 733-20-A

A zesty yet delicate mix of spices, plus cilantro, ginger, and red pepper.

Application: Cream-cheese based dip.

Garlic Pineapple Soy Jack Cheese, 809-11-A

Featuring Asian-inspired flavors like ginger, garlic, onion, soy, and sesame, plus a bold umami background, this seasoning is designed for topical or mix-in application for “back of the house” restaurant use.

Application: Cream-cheese based dip.

Wixon Beverage Mixes

Apple Pie Martini, 678-63-D

Just add water and vodka for a sweet and comforting cocktail.

Application: Dry Mix

White Chocolate Mint Green Tea, 684-25-E

Add water and ice for a sweet drink with a twist.

Application: Dry Mix

Lemon Blueberry Green Tea, 684-25-D

Add water and ice for a fruity and refreshing beverage.

Application: Dry Mix

Pomegranate Berry Martini, 675-71-T

Blend this mix with water and vodka for a tart taste.

Application: Dry Mix

Cucumber Green Tea, 684-25-B

For a soothing sip, add water and ice to this mix.

Application: Dry Mix

Ginger Peach Lemonade, 678-67-M

Add water for a light and delicate liquid fusion.

Application: Dry Mix

